

## CLAIMS

1. Processed cheeses wherein angiotensin converting enzyme inhibitory activity is 350 units per gram or more.
2. Processed cheeses according to Claim 1 wherein natural cheese having  
5 angiotensin converting enzyme inhibitory activity is 420 units per gram or more is used as a raw material.
3. Processed cheeses according to Claim 1 or 2 wherein sodium content is 990 mg or less per 100 g of processed cheese.
4. Processed cheeses according to one of Claims 1 through 3 wherein potassium  
10 content is between 80 mg and 150 mg per 100 g of processed cheese.
5. A manufacturing method for processed cheeses having angiotensin converting enzyme inhibitory activity is 350 units per gram or more, wherein at least one type of natural cheese having angiotensin converting enzyme inhibitory activity is 420 units per gram or more is used as a raw material.
- 15 6. A manufacturing method for processed cheeses according to Claim 5 wherein low salt or unsalted natural cheese is used as a raw material, and the sodium content of the obtained processed cheese is 990 mg or less per 100 g of processed cheese.
7. A manufacturing method for processed cheeses according to Claim 5 or 6  
20 wherein potassium salt is used as raw material molten salt, and the sodium content of the obtained processed cheese is 990 mg or less per 100 g of processed cheese.
8. A manufacturing method for processed cheeses according to Claim 7 wherein potassium content of the obtained processed cheese is between 80 mg and 150 mg  
25 per 100 g of processed cheese.